

Silent Pool Gin



Product Information

Silent Pool Gin, 43% abv, 750ml

Floral and grassy on the nose, juniper and coriander on the palette, liquorice base notes.

Botanicals

Maceration:

Botanicals left in 70% ethanol for a period of 24hrs. The high strength ethanol strips the essential oils from the botanicals. Solids and liquids then both pumped into the still where it's then heated. Comparable to marinating meat before cooking.

- Bosnian Juniper
- Coriander Seed
- Angelica Root
- Orris Root
- Liquorice Root
- Bitter orange peel
- Green Cardamom
- Cubeb
- Grains of Paradise
- Cassia Bark
- Bergamot Oil
- Local Honey

Tea Infusion:

Florals are an expression of our location in the Surrey Hills. Problematic as if they are treated in the same way as the maceration botanicals, they will begin to cook and produce unpleasant vegetal notes. We therefore put the botanicals in a giant tea bag and let them sit in 96% pure ethanol simultaneous to the maceration (24hrs). Following that time we can then remove the tea bag and we are left with the high strength ethanol infused with all the essential oils.

- Rose
- Lavender
- Chamomile
- Lindenflower
- Elderflower
- Kaffir Lime Leaves

Vapour Infusion:

We heat the liquid in the still. The ethanol then evaporates and then passes through a metal grated basket which contains the final botanicals. This is when the lighter notes from the botanicals are picked up.

- Macedonian Juniper
- Coriander Seed
- Bitter Orange Peel
- Angelica Root
- Dried Pear
- Fresh Pear
- Fresh Orange
- Fresh Lime



Signature Serve:

Premium tonic water, twist of orange peel: dominant citrus in our gin, emphasizes those particular flavours.

Sipping gin: neat or over ice